



logan

Weemala



2016 Weemala Shiraz Viognier

Weemala is both an aboriginal word for 'good view' and the name of our vineyard in the Central Ranges of NSW. As the birds that live here can testify, it does have a bloody good view. Right now you've got a pretty good view of our Shiraz Viognier. You'll find 2016 has produced aromas of mulberry, dark chocolate, allspice, fresh earth, white pepper and fennel with a floral lift while the rich medium bodied palate has flavours of blackberries, plums, liquorice and spice with a long finish.

VINEYARD

This wine is a blend of shiraz and viognier grapes grown in Mudgee (600m altitude) and Orange (900m altitude). The shiraz grapes were harvested between 13.0° and 14.0° baumé while the viognier grapes were harvested at 12.5° baumé. The Mudgee grapes were harvested on the 23rd February and the Orange grapes on the 18th March 2016.

The 2016 growing season was a little warmer and somewhat dryer than the long term average in the NSW Central Ranges. The season began warm and dry in the Spring with much needed rain and milder temperatures experienced from November to January. It was the earliest harvest and shortest vintage from first to last harvested grapes in Logan's 21 years. These conditions produced richly flavoured grapes with good texture and varietal characters.

WINEMAKING

Fermentation was in a combination of small open fermenters which were hand plunged twice per day and large rotary fermenters, spun twice per day. 75% of the wine was matured in 1st to 5th use French and Hungarian barrels for 12 months. The remaining 25% was matured in stainless steel to retain bright fruit character. The wine was lightly filtered before bottling.

ANALYSIS

Alcohol	13.5%
Titratible acidity	5.5 g/L
pH	3.67
Residual sugar	<1.0 g/L

BLEND

Shiraz	97%
Viognier	3%